

The Hong Kong Daily Press.

No. 8838

號八十三百八千四第

日十二月四年酉癸

HONGKONG, FRIDAY, 16th MAY, 1873.

五拜禮

號六十月五英

港香

[Price \$2½ per Month.]

Arrivals.

May 15, SHAPPEBURY, Amer. steamer, 500, Ritten, Canton 14th May, General.
May 15, Duna, British steamer, 852, Thomson, Saigon 14th May, Rice.—GILMAN & Co.
May 15, NAMA, British steamer, 863, Westley, Swatow 14th May, General.—D. LAPRAKE & Co.
May 15, NORA, Brit. steamer, 606, Milson, Swatow 14th May, General.—KWON ACHONG.

Departures.

May 15, SHAPPEBURY, str. for Swatow.
May 15, Duna, str. for Singapore and London.
May 15, ATLANTA, str. for Manila.
May 15, SHOOTING STAR, for Bangkok.
May 15, YENNE, for Saigon.
May 15, EMET, str. for Swatow and Shanghai.
May 15, H.I.C.M. corvette TAN-LAN, for Swatow.
May 15, MARVELS, str. for Manila.

Clearances.

At the Harbour Master's Office, May 15th.
Shooting Star, for Bangkok.
Suzanna, for San Francisco.
Atlanta, str. for Manila.
Day Dawn, for Hongkong.
Shanghai, str. for Swatow.
Marvels, str. for Manila.

Passengers.

Per Nana, str. from Swatow.—33 Chinese.
Per Nana, str. from Swatow.—77 Chinese.
Per Nana, str. from Swatow.—51 Chinese.
Per Nana, str. from Swatow.—32 Chinese.
Per Nana, str. from Swatow.—20 Chinese.
Per Nana, str. from Swatow.—4 Chinese.

Reports.

The British steamship Duna reports left Swatow on 14th May, at 8.35 p.m., on the 14th passed the steamship Nana at midnight. Left steamship Grangit in Swatow.
The British bark Nana reports left Swatow on 14th May, at light southerly breeze and fine weather throughout. The steamships Grangit and Hailong were in Swatow.

Vessels Expected at Hongkong.	(Corrected to Date)
Yokohama, New York, Sept. 6	
Edinburgh, Sunderland, Jan. 2	
China, Liverpool, Jan. 15	
James Shepherd, London, Jan. 16	
Matchless, New York, Jan. 24	
Maton, London, Jan. 27	
Pegasus, Liverpool, Feb. 1	
Rafines, Newcastle, Feb. 6	
Maiden Queen, London, Feb. 13	
Baldon, Sunderland, Feb. 15	
Alexander, Swatow, Feb. 17	
Gen. Canton, Liverpool, Feb. 17	
Norman Court, London, Feb. 17	
Pow-sin, Glasgow, Feb. 22	
Breast, London, Feb. 24	
Neimko, London, Feb. 27	
Republic, London, Feb. 27	
Rosow, London, Feb. 27	
H. Upman, Liverpool, Feb. 27	
Wyl, London, Feb. 27	
Italy, London, Feb. 27	
Sea Serpent, London, Feb. 27	
Armes, London, Feb. 27	
Psiry, Liverpool, Feb. 27	
Mount Royal, Cardiff, Feb. 27	
Halewood, Cardiff, Feb. 27	
Research, London, Feb. 27	
Atlanta, Cardiff, Feb. 27	
Prince Eugene, Penarth, Feb. 27	
Veritas, Cardiff, Feb. 27	
Star of China, London, Feb. 27	
Gertrude, London, Feb. 27	
Deerhound, Cardiff, Feb. 27	
Stagg, London, Feb. 27	
Admiral, London, Feb. 27	
C. M. Adams, Penarth, Feb. 27	
Baggerio, London, Feb. 27	
Imatra, Newport, Feb. 27	
Chinaman, London, Feb. 27	
Tevit, London, Feb. 27	

Vessels from Ports in China expected in Europe and America.	(Corrected to Date)
FROM HONGKONG.	
Yokohama, New York, Jan. 19	
Rifa, New York, Jan. 19	
Irvine, New York, Jan. 20	
Gembok, New York, Feb. 4	
Admiral, London, Feb. 14	
Nyasa, Hamburg, Feb. 14	
Vesta, Palmyra (to) Mon. 15	
Harwich, London, Feb. 15	
R. H. Jot, London, Feb. 15	
FROM SHANGHAI.	
Elizabeth Graham, New York, Jan. 17	
Omba, New York, Jan. 25	
Dogman, New York, Jan. 25	
Zodiac, London, Jan. 27	
FROM WHANGPO.	
Everhard, New York, Dec. 31	
FROM FOCHOW.	
Albie Gray, Falmouth (to) Jan. 7	
Minerva, Falmouth (to) Jan. 10	
Albert Victor, Falmouth (to) Jan. 14	
Marie Louise, Falmouth (to) Feb. 8	
FROM SHANGHAI.	
Elizabeth Graham, New York, Jan. 17	
Omba, New York, Jan. 25	
Dogman, New York, Jan. 25	
Zodiac, London, Jan. 27	

Auction Sales To-day.

LANE, CRAWFORD & Co.,
At 11 A.M.
A Water Boat of 50 Tons, &c.
At 12 noon,
Sundry Goods, &c.
K. K. PRIV. OSTERBERG, VERNISSEUR, RINGS-GESELLSCHAFT "DONAU", VIENNA, LIMITED.
THE Undersigned, having been appointed General Agents for the above Company, are prepared to grant Marine Risks at current rates.
MELUERS & Co.,
6th 213 Hongkong, 1st December, 1872.
MANUFACTURERS FIRE ASSURANCE COMPANY OF MANCHESTER AND LONDON.
THE Undersigned, having been appointed Agents for the above Company at Hongkong, Canton, Fookchow, Shanghai, and Hankow, and are prepared to grant insurances at current rates.
HOLLIDAY, WISE & Co.,
At 1865 Hongkong, 15th October, 1869.

Banks.

HONGKONG & SHANGHAI BANKING CORPORATION.
PAID-UP CAPITAL, £1,000,000 of Dollars.
RESERVE FUND, £1,000,000 of Dollars.
Court of Directors.
Chairman—S. D. SASSOON, Esq.
Deputy Chairman—W. H. FORBES, Esq.
AD. ADAMS, Esq.
R. N. BELL, Esq.
T. F. BELL, Esq.
A. T. BELL, Esq.
A. J. BELL, Esq.
Chief Manager.
Hongkong—James Greig, Esq., Manager.
Shanghai—B. C. Cameron, Esq., Manager.
London—London and County Bank.
HONGKONG.
INTEREST ALLOWED.
On Current Deposit Accounts at the rate of 1 per cent. per annum on the daily balance.
On Fixed Deposits—
For 3 months 2 per cent. per annum.
For 6 months 2½ per cent. per annum.
For 12 months 3 per cent. per annum.
LOCAL BILLS DISCOUNTED.
Credits granted on approved Securities, and every description of Banking and Exchange business transacted.
Drafts granted on London, and the chief commercial places in Europe, India, Australia, America, China, and Japan.
JAMES GREIG, Chief Manager.
Offices of the Corporation,
No. 1, Queen's Road East,
1862 Hongkong, 1st April, 1873.

TO LET.
With immediate possession.
THE FIRST FLOOR of No. 13, Queen's Road, consisting of nine large Rooms, with a small Garden, Cook House, Coppers, and Servants' Quarters.
Also, a well furnished HOUSE, in Pechili Terrace.
For particulars, apply to
MACBEN & Co.,
177 Hongkong, 15th May, 1873.

TO LET.
THE HOUSE No. 14, situated in Hollywood Road, well adapted for a business residence. Water and Gas laid throughout the Premises.
Also,
A substantially built BUNGALOW on Shau-keen, in Canton. Rent moderate.
Apply to
ARMEDHOE WABIRHOY,
152 Hongkong, 14th May, 1873.

TO LET.
THE "FOREST LODGE," in China Road, for particulars, apply to
E. D. SASSOON & Co.,
1m 661 Hongkong, 29th April, 1873.
TO LET.
WITH IMMEDIATE POSSESSION.
THE HOUSE No. 7, Gough Street. Apply to
GIBB, LIVINGSTON & Co.,
1f 624 Hongkong, 23rd April, 1873.

A SUITE OF ROOMS, furnished. For particulars, apply at
THE HONGKONG DISPENSARY,
1f 583 Hongkong, 14th April, 1873.
TO LET.
WITH IMMEDIATE POSSESSION.
THAT Commodious Two-story HOUSE, in Castle Road, known as "WOODLANDS," and lately in the possession of G. W. F. W. BELL, Esq., with Out-office, Stabling, Coach-house, Cow-house, Garden, and also a Croquet Lawn attached. Has Gas and Water laid throughout.
For further particulars, apply to
F. D. SASSOON, Esq.,
Mr. POLLARD'S Office,
No. 1, Club Chambers,
1f 603 Hongkong, 18th April, 1873.

TOWING.
THE Steam-tug "SEA GULL," 35 Horse-power nominal, is prepared to tow vessels at moderate rates.
Apply to
LANE, CRAWFORD & Co.,
or,
THE CAPTAIN ON BOARD.
1f 661 Hongkong, 29th April, 1873.

LICK HOUSE,
CORNER MONTGOMERY AND SUTTER STREETS,
SAN FRANCISCO, CALIFORNIA.
THE "LICK" offers unsurpassed accommodation for Tourists, being centrally located, and having 1000 rooms for all parts of the city passing its door. Its rooms and suites are unequalled for comfort, while its Dining Hall is acknowledged to be the most elegant room of its kind in America, or the Continent. Its cuisine is second to no institution of its kind; every luxury of the season, prepared by the ablest of cooks being daily placed on its tables. In fact, the "LICK" offers to the Tourist a home, where every attention is guaranteed for the comfort of its guests that the most careful planning of experienced men in their several callings, can afford.
3m 553.
ORAUPTON COLLEGE,
MADENHEAD, BERKS, ENGLAND,
COMMUNICATED BY EDWARD DE EWES, with the assistance of French, German, and English Masters.
TERMS.—Pupils under 13 years—40 guineas; over 13 years—50.
The Course of Instruction includes English, Classics, Mathematics, and Modern Languages, with any other branches of study which may be required for the future course in life of the pupil.
REFERENCES.—
The Rev. the Master of Dulwich College.
The Rev. J. C. BELL, M.A., Head Master of Christ's Hospital.
The Rev. Dr. SCHMIDT, Ph.D., Secretary of the Evangelical Alliance, 3, Adam St., Strand, London.
The Rev. H. JONES, M.A., Secretary of the Turkish Mission, 18, Adam St., Strand, London.
H. LLOYD, Esq., Recorder of Chester.
S. POTT, Esq., 39, King St., Chesham, London.
Sims Reeves, Esq., Grange Mount, Upper Norwood.
3m 351.
LONDON AND ORIENTAL STEAM TRANSPORT INSURANCE OFFICE,
137, LEADENHALL STREET, LONDON.
ESTABLISHED 1843.
THE Undersigned is authorized to accept risks on behalf of this Office, by First Class Steamers and Sailing Ships.
1f Hongkong, 1st July, 1873.

LIVERPOOL AND LONDON AND GLOBE INSURANCE COMPANY.
FROM this date, until further notice, a discount of Twenty per cent. (20%) upon the current local rate of premium will be allowed upon insurances effected with this Company.
DOUGLAS LAPRAK & Co., Agents,
1f 1193 Hongkong, 27th June, 1872.
VICTORIA FIRE INSURANCE COMPANY OF HONGKONG, LIMITED.
THIS Company, with its Head Office at Hongkong, and Agencies at the various Treaty Ports in China and Japan, is prepared to issue Policies of Insurance, at the current rates of Premium at the respective places.
AUGUSTINE HEARD & Co.,
1f 657 Hongkong, 1st April, 1871.

Notices of Firms.

NOTICE.
Under the Style of Firm of
B. J. MORRIS & Co.
I have this day established myself at Poo-chow as a Commission Merchant.
B. J. MORRIS.
3m 741 Fookchow, 1st May, 1873.
M. R. HENRY W. DAVIS is admitted a partner in our firm from the 1st instant.
THOR, HOWARD & Co.
1m 707 Hongkong, 9th May, 1873.
THE interest and responsibility in our firm of Mr. JOHN H. SMITH ceased on the 30th of April last.
F. BLACKHEAD & Co.,
1f 703 Hongkong, 1st May, 1873.
M. R. WILLIAM STEWART YOUNG is this day admitted a Partner in our firm in Hongkong, China, and Japan.
GILMAN & Co.,
2m 478 Hongkong, 1st May, 1873.
M. R. AD. S. CORDES has this day been admitted a partner in our firm.
A. CORDES & Co.,
1f 458 Tientsin, 1st January, 1873.
M. R. STUBBS GOSSETT, BIRD is authorized to sign our firm for procuration in Foreman.
DODD & Co.,
2m 433 Amoy, 14th March, 1873.
M. R. F. LANGRISH and Mr. C. W. STEWART have this day been admitted partners in our firm in Hongkong and China.
J. M. YUSTAY & Co.,
3m 2 Hongkong, 1st January, 1873.
THE co-partnership hitherto existing between ISAAC M. BULL, JAMES PURDON, JOHN G. PURDON, and S. HUBBARD CLARK, in Hongkong and China, under the name or style of "BULL, PURDON & Co.," ceased this day by effluxion of time.
Outstanding accounts will be settled by either of the partners, who for that purpose are authorized to sign the firm in liquidation.
BULL, PURDON & Co.,
684 Hongkong, 30th April, 1873.

WITH reference to the above notice, the business heretofore carried on by BULL, PURDON & Co. will be conducted by the undersigned, under the style or firm of PURDON & Co.
Mr. HENRY W. DAVIS is authorized to sign the name of the Firm, and will retain the management of the business at Hongkong and China.
Mr. JOHN ODELL will continue to conduct the business at Poo-chow, and is authorized to sign the name of the Firm at that port.
JOHN G. PURDON.
685 Hongkong, 1st May, 1873.

INDO-CHINESE SUGAR COMPANY, LIMITED.
NOTICE TO SHAREHOLDERS.
SHAREHOLDERS are hereby notified that in accordance with the 33rd Clause of the Articles of Association of the Company, the Sixth Call of Twelve Dollars and Fifty cents per share is payable on the 1st December current, at the HONGKONG AND SHANGHAI BANKING CORPORATION.
Interest at the rate of Twelve per cent. per annum will be charged on all calls paid after that day.
By order,
A. NOEL BLAKEMAN,
2163 Hongkong, 10th December, 1872.

DATAVIA SEA AND FIRE INSURANCE COMPANY.
THE Undersigned having been appointed Agents in Hongkong for the above-named Company, are prepared to grant Policies against Sea Risks at current rates.
RUSSELL & Co.,
1f 1022 Hongkong, 1st April, 1873.
PHOENIX FIRE INSURANCE COMPANY.
FROM this date, until further notice, a discount of Twenty per cent. (20%) upon the current local rate of premium will be allowed upon insurances effected with this Company.
DOUGLAS LAPRAK & Co., Agents,
1f 1193 Hongkong, 27th June, 1872.

YANG-TSE INSURANCE ASSOCIATION OF SHANGHAI.
CAPITAL AND SURPLUS 745,000 TAELS.
POLICIES granted on Marine Risks to all parts of the World, at current rates.
Above 3 months, 1 month's rate, and not exceeding 1 month's rate.
Above 6 months, the full annual rate.
Above 9 months, 1 month's rate, and not exceeding 1 month's rate.
Above 12 months, the full annual rate.
Above 15 months, 1 month's rate, and not exceeding 1 month's rate.
Above 18 months, 1 month's rate, and not exceeding 1 month's rate.
Above 21 months, 1 month's rate, and not exceeding 1 month's rate.
Above 24 months, 1 month's rate, and not exceeding 1 month's rate.
Above 27 months, 1 month's rate, and not exceeding 1 month's rate.
Above 30 months, 1 month's rate, and not exceeding 1 month's rate.
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Above 36 months, 1 month's rate, and not exceeding 1 month's rate.
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Above 588 months, 1 month's rate, and not exceeding 1 month's rate.
Above 591 months, 1 month's rate, and not exceeding 1 month's rate.
Above 594 months, 1 month's rate, and not exceeding 1 month's rate.
Above 597 months, 1 month's rate, and not exceeding 1 month's rate.
Above 600 months, 1 month's rate, and not exceeding 1 month's rate.
Above 603 months, 1 month's rate, and not exceeding 1 month's rate.
Above 606 months, 1 month's rate, and not exceeding 1 month's rate.
Above 609 months, 1 month's rate, and not exceeding 1 month's rate.
Above 612 months, 1 month's rate, and not exceeding 1 month's rate.
Above 615 months, 1 month's rate, and not exceeding 1 month's rate.
Above 618 months, 1 month's rate, and not exceeding 1 month's rate.
Above 621 months, 1 month's rate, and not exceeding 1 month's rate.
Above 624 months, 1 month's rate, and not exceeding 1 month's rate.
Above 627 months, 1 month's rate, and not exceeding 1 month's rate.
Above 630 months, 1 month's rate, and not exceeding 1 month's rate.
Above 633 months, 1 month's rate, and not exceeding 1 month's rate.
Above 636 months, 1 month's rate, and not exceeding 1 month's rate.
Above 639 months, 1 month's rate, and not exceeding 1 month's rate.
Above 642 months, 1 month's rate, and not exceeding 1 month's rate.
Above 645 months, 1 month's rate, and not exceeding 1 month's rate.
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Above 702 months, 1 month's rate, and not exceeding 1 month's rate.
Above 705 months, 1 month's rate, and not exceeding 1 month's rate.
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Above 711 months, 1 month's rate, and not exceeding 1 month's rate.
Above 714 months, 1 month's rate, and not exceeding 1 month's rate.
Above 717 months, 1 month's rate, and not exceeding 1 month's rate.
Above 720 months, 1 month's rate, and not exceeding 1 month's rate.
Above 723 months, 1 month's rate, and not exceeding 1 month's rate.
Above 726 months, 1 month's rate, and not exceeding 1 month's rate.
Above 729 months, 1 month's rate, and not exceeding 1 month's rate.
Above 732 months, 1 month's rate, and not exceeding 1 month's rate.
Above 735 months,

Extracts.

KING BABY.

BY GEORGE COOPER.
His sceptre is a rattle,
His throne is a mother's arms;
He reigns a tiny tyrant,
In all his diadems of state;
Yet round his royal presence
Our loving hearts entwine;
Dictator of the cradle,
And king by right divine!
Whenever he bids mandarin,
No courtiers dare rebel;
His mother's chief of the household,
Prime Minister as well!
If you quarrel with him,
His downy ear of state,
Exacting, royal monarch,
What triumphs on him wait!
In purple, and in splendor,
Long, long he seeks to reign;
All his of state and splendor,
He smiles at with disdain!
Alas! that royal greatness
Should ever be disowned;
Here comes a tiny stranger—
King Baby is disowned.

TEN MINUTES LATE.

I have always been late all my life. I began it by being ten minutes late for a title and fortune. In this wise it happened: my mother, after ten years of marriage, during which time she had not made the slightest attempt at presenting my father with an heir, suddenly announced that she had great hopes of it, in time, supplying him with the much desired blessing. Great hopes they proved themselves to be; for one lovely June morning she not only conferred on my father a son, but ten minutes afterwards a second made his appearance. The oldest son was at once proclaimed as such, and invested with a piece of blue ribbon—which I should think formed a pleasing contrast to the crimson vest it adorned—that no mistake as to his identity should occur; while I, not being expected, came off second-best in honour and attention, and went shares in all the goods the gods had provided for my brother, i.e., his food, his clothes, and his cradle. Of course we were the image of each other, and being strongly impressed with the fact, we naturally grew up to admire each other intensely. I never, however, quite forgave him for giving me the go-by in my entrance into life, until he acquired mine by outwitting me in another race which proved more to my advantage than the first. It is this advantage I am about to relate. First, it is necessary to tell you, that through a whim of my mother's, we were christened by the respective names of Charles and Charles; my father's name was Manners; my mother having been an heiress of the name of Compton, had conferred it, with herself on my grateful father, whose name before his marriage was not equal to his ancestry, and whose baronetcy was bestowed upon him by an impoverished monarch, who received in exchange an equivalent, and rather more, in the coin of his realm. Such being the case, the double patronymic of Compton-Manners descended to the twin offspring of the illustrious couple afore-mentioned, and remained their undivided possession, my mother, after that supreme and highly-successful effort of maternity, rested on her laurels, so to speak, and no other child arrived to share my fortune as a younger son. I have mentioned that it was a whim of my mother's to call us both by Christian names beginning with the same letters, and the same whim caused her to increase if possible the likeness between us by dressing us exactly alike. Of this occurred no end of confusion, but luckily when we had both attained the age of twelve years my hair grew rapidly dark, while my brother's retained his rich auburn colour. This at once, greatly to my mother's disgust, proclaimed a difference between us, though we possessed the same blue eyes, dark eyelashes, and regular features.—*Temple Bar.*

EXHAUSTING LIFE.

It has often been remarked by foreigners that the great fault of our American civilization is the terrible facility with which we exhaust life. There is no end to our ingenuity in devising plans to wear it out. We eat and drink it; we burn it with close stoves and furnaces; we blow it away in loud, voracious talking; we exhaust it in long, unending races and athletic games; we sweat it on railroads and down it in steamers; we rack our invention for new ways of cutting it short. The hot, impatient haste with which we live is the crying evil of the times. Society appears to be split into two great classes—those who are over anxious in the pursuit of wealth, passing their days in a ceaseless paroxysm of excitement and activity, and denying themselves all enjoyment; but that of being contented, and those whose thoughtless voracity of pleasure squanders their wealth on sensual enjoyment, plunges recklessly into debt, and is only intent upon some new scheme of gratification or diversion to dissipate the surplus. Between these two classes the pendulum is kept always vibrating, and can never come to rest. Travelling by steam at the dizzy rate of thirty miles an hour, the headlong hurry, the hot, panting haste, with which in this country we pursue both business and pleasure. Our very faces, furrowed with the lines of anxious thought, bear witness of that intensity, that terrible earnestness, which is the essence of our being. "Every American," says a late British traveller, "looks as if his eyes were glaring into the far future, and far future." Determined to get rich in a few months or years, we cannot submit to the tedious process of adding one year's patient legitimate gains to those of another, but seek by gambling, by bold speculative combinations, by anticipation of intelligence received by railway or steam, to make of our ourselves by one bold stroke. It is no paradox to say that we are in such a hurry to live, that living in a very true sense of the term, becomes impossible. "Young America," especially, seems all limits, whether in the quest of business or pleasure. As, when born poor, it must make a fortune in a day, so, if it inherits wealth, it must circumscribe the entire world of enjoyment in its gay pinnales, with streams flying and music playing, before it is twenty-five. Even sleep is got through impatiently by us, with frequent startings and consultations of the watch, lest the morning hours be lost. We snore faster than our fathers snored, and we grudge the hours spent in bed as so many hours out of life. Our very diseases catch our contagious haste; the lingering consumption is growing less and less frequent, the instantaneous apoplexy and ossification of the heart are taking its place. Our fever, it is said, are running all to a low typhoid type, and men are continually sinking down in the very noon-day of life from a mysterious lack of vital force. Such a departure from life as that described by Dryden two hundred years ago is now becoming more and more phenomenal.

"Of no distemper, of no blast he died,
But full the autumn fruit that
Even wonder'd at because he dropp'd so soon,
Fate seem'd to wind him up for four score years,
Yet fell he ran on ten winters more,
Will like a clock work out with beating time,
The wheels of weary life at last stood still."

Instead of this, the tollers of to-day drop like Holmes's "one-hoss shay," which

"Went to pieces all at once,
All at once, and nothing first,
Just as bubbles do when they burst."

or, if they are permitted to linger on with a kind of death-in-life, the result of all this excitement is, by keeping the mind perpetually on the rack, to sap all the foundations of health, and create old age—*From "Getting on in the World," by William Makepeace Thackeray, LL.D.*

A CHAT ABOUT FEATHERS.

Goose feathers for ornaments are raised in small quantities from other countries. They form in Paris a considerable article of commerce; the best are used for head-dresses, the waste for "volants," the bad quality for plumes, and the quills for pens and other purposes. A large quantity of goose skins are prepared in France for winter garments. They strip the entire skin from the bird, leaving merely the raw canvas, which, rolled in paper, is sold for cooking. Many persons buy paper for this condition attached of returning the skin to the vendor. The difficulty of separating the skin from the flesh prevents many countries from preserving it. From the prepared downy skin, a great quantity of ladies' powder-puffs are also made, an article with which France supplies the world. *Cassell's Magazine.*

AN ANDANTE OF HAYDENS.

It was a crowded hall, a thousand people sitting in silent and breathless circles. An audience of Haydn's was in the air. It was sweet and delicate music, both merry and melancholy, tripping to a sunny measure that set everybody's heart beating in time. There was a childish glow about the music, and the expression of it to a tender enthusiasm. It made them cry and laugh at once; and though many sat motionless and stolid, you might see eyes shining and dilating, as mothers' eyes dilate sometimes when they watch their children at play. The children were no longer childish while that music, irresistible music, shook from the delicate strings and found a voice; the heart of heart and indifferent were moved and carried away; pent up longings were set free. Other strings were sounding with the music, and it was not music, though it was harmony, that struck and shook those mysterious fibres that bind men and women to life. The hopelessness of the lonely, the longed-for of the parted, the yearning of life, all seemed appeased. *Cornhill Magazine.*

"PRAYING" TO DEATH—STRANGE SUPERSTITION.

It is interesting to study the action of the mind upon the health and life of the natives of Hawaii, since it is observed that the destruction of the weaker races is hastened to an astounding degree by the dread of death, and the operation of it which is visited upon the people when ill. This is illustrated by the native heathen practice of "praying," an adversary to death. When a native is offended at another, he places himself in the presence of his enemy and prays to certain Hawaiian deities that he may die. The subject of this effort sits quietly before his antagonist, takes no food and but little drink, and fasts for a few days. The *Olio Olio*, Feb. 15, relates an example on the recent authority of Mr. Tessaou. Oo has long been cook for Mrs. D., an American lady at Honolulu. He is now a handsome, healthy old man. When a young man, his good looks nearly cost him his life. One morning Mrs. D. found no cook to prepare breakfast, an irregularity so possible among the natives that his absence was not at first noticed. But as he did not come to the kitchen the next morning, and it was reported that he was being prayed to death, Mrs. D. walked to his straw hut. Oo had been married the week before, breaking a previous promise, and the slighted woman had repaid to his hut intent on revenge. Mrs. D. describes the man's appearance to have expressed great exhaustion, the effect of fasting for several days. He was seated on the floor, naked—even the ordinary loose clothing having been thrown off—his hair disordered, the eyes fixed on the ground, the features and limbs tremulous and cold to the touch. His friends (wife and relatives) chanted a melancholy death-song, while the author of the trouble was found crouched in a corner of the room, under a heap of shavings and rags, eyes fastened sleepily upon his former lover. Mrs. D., being a person of some firmness, found no difficulty in expelling the jealous one. Oo recovered his balance in a few days, and cooks merrily on, an instance of recovery without homeopathic treatment, the irritating cause having been removed. *London Medical Record.*

MR. RUSKIN ON ECONOMICAL COOKERY.

The day before yesterday, a friend, who thinks my goose pie not an economical dish, sent me a penny cookery book, a very desirable publication, which I instantly sent to my mother. It starts with the great principle that you must never use more roast meat, but always stew it; and never have an open fire, but substitute, for the open fire, close stoves, all over England. Now observe. There was once a dish, though peculiarly English—roast beef. And once a place, though peculiarly English—the fire-side. These two possessions are now lost. The cookery book says, "You must never use more roast meat, but always stew it; and never have an open fire, but substitute, for the open fire, close stoves, all over England. Now observe. There was once a dish, though peculiarly English—roast beef. And once a place, though peculiarly English—the fire-side. These two possessions are now lost. 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